



SYLVAIN DELPIQUE
Executive Chef



NEW YEAR'S EVE

7 Course Prix Fixe
\$795 Per Person • \$295 Wine Pairing
\$395 for Little Fans 5 - 12 Years Old

LOBSTER CAPPUCCINO

TUNA TARTARE

Osciètre Caviar, Sauce Gribiche

Champagne Valentin Leflaive Extra Brut Grand Cru Blanc de Blancs Le Mesnil Sur Oger 15|50 NV

FOIE GRAS TERRINE • NF

Provence Winter Black Truffle, Sicilian Pistachio, Onion Marmalade

Alsace Willm Gewürztraminer Grand Cru 2019

GOAT CHEESE AGNOLOTTI

Burgundy Truffle, Walnut Brown Butter Froth, Artichoke Chips

Lucien Boillot Gevrey-Chambertin Les Cherbaudes 1er Cru 2012

WAGYU BEEF

Truffle Pomme Purée, Onion Confit, Petite Romaine Brulée, Red Wine Reduction

Stag's Leap Wine Cellars Artemis Cabernet Sauvignon Napa Valley 2020

GOAT CHEESE CREMEUX

Yogurt Honey, Almond Sponge, Fresh Raspberries

HONEY CAKE

Medovick Cake, Chamomile Ice Cream, Locally Harvested Honey

MIDNIGHT TOAST WITH VINTAGE CRISTAL

GF - Gluten Free • NF - Nut Free • DF - Dairy Free • VG - Vegetarian • V - Vegan

For your convenience, an 18% gratuity will be added to the entirety of the check and will be distributed towards the service staff. All our products are sustainably sourced. Consumer advisory: please note that the consumption of raw or undercooked meat, poultry, seafood, shellfish, or eggs can increase your risks of foodborne illness. Please advise your waiter if anyone in your party has food allergies and/or restrictions.





SYLVAIN DELPIQUE
Executive Chef

NEW YEAR'S EVE

7 Course Prix Fixe (Vegan)
\$795 Per Person • \$295 Wine Pairing
\$395 for Little Fans 5 - 12 Years Old

BUTTERNUT CAPPUCCINO

BEET TARTARE • V • NF

Walnut and Arugula Pesto, Granny Smith Apple, Pomelo Caviar
Champagne Valentin Leflaive Extra Brut Grand Cru Blanc de Blancs Le Mesnil Sur Oger 15/50 NV

VEGETABLE NAPOLEON • V • NF • GF

Provence Winter Black Truffle, Madeira Reduction
Alsace Willm Gewürztraminer Grand Cru 2019

CHESTNUT RAVIOLI

Tuscan White Truffle, Artichoke Chips
Lucien Boillot Gevrey-Chambertin Les Cherbaudes 1er Cru 2012

ROASTED CAULIFLOWER

Pine Nut, Caper, Raisins, Chive Oil
Stag's Leap Wine Cellars Artemis Cabernet Sauvignon Napa Valley 2020

BERRY CAKE

Plant Based Yogurt, Fresh Berries, Almond Sponge Cake

CHOCOLATE MOELLEUX

Cocoa, Plant Based Milk Chocolate, Vanilla Ice Cream

MIDNIGHT TOAST WITH VINTAGE CRISTAL

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